



Traditional Thanksgiving Side Dishes

Purchase individually or bundle all for \$180.00 plus tax
Each Side Serves 4

SIDES:

Cider Cauliflower Soup w/ Hazelnut Parmesan Gremolata (1 quart) \$20

Olive oil, butter, onion, celery, garlic, cauliflower, smoked paprika, lemon thyme, sea salt, pepper, cider, chicken bone broth, milk, hazelnuts, cheddar cheese

Pear Salad with Vanilla-Fig Dressing (9x11" Casserole) \$25

Pumpkin seeds, sunflower seeds, pecans, maple syrup, cinnamon, sea salt, cumin, cayenne, olive oil, balsamic vinegar, fig jam, vanilla, red onion, pears, arugula, currants, Gorgonzola cheese

Browned Butter Mashed Potatoes (1 quart) \$15

Russet Potatoes, butter, half and half, sea salt

Classic Stuffing (8" Casserole) \$20

Onion, carrot, celery, butter, dried bread cubes, poultry seasoning, sage, thyme, Chicken bone broth, eggs, sea salt, pepper

Cranberry Sauce (1 quart) \$15

Fresh cranberries, orange juice, brown sugar

Turkey Gravy with Sherry (1 quart) \$18

Butter, flour, chicken bone broth, sage, sea salt, garlic powder, thyme, pepper, golden sherry

Sourdough Scallion Biscuits (8 biscuits) \$18

Flour, sea salt, b.powder, butter, scallions, sourdough starter, sour cream

DESSERTS:

Pumpkin Pie (9" pie) \$25

Flour, butter, sea salt, butter, honey, cream, eggs, dark brown sugar, cinnamon, ginger, vanilla, nutmeg, cloves, allspice, pumpkin puree

Irish Apple Cake with Custard Sauce (8" cake) \$25

Butter, sugar, vanilla, eggs, flour, b.powder, cinnamon, sea salt, milk, Granny Smith apples, oats